# 92G Credentialing Program
# &
# erican Culinary Federation Apprenticeship Pro
# Military

Portal Website
https://culinaryprofessionals.org/

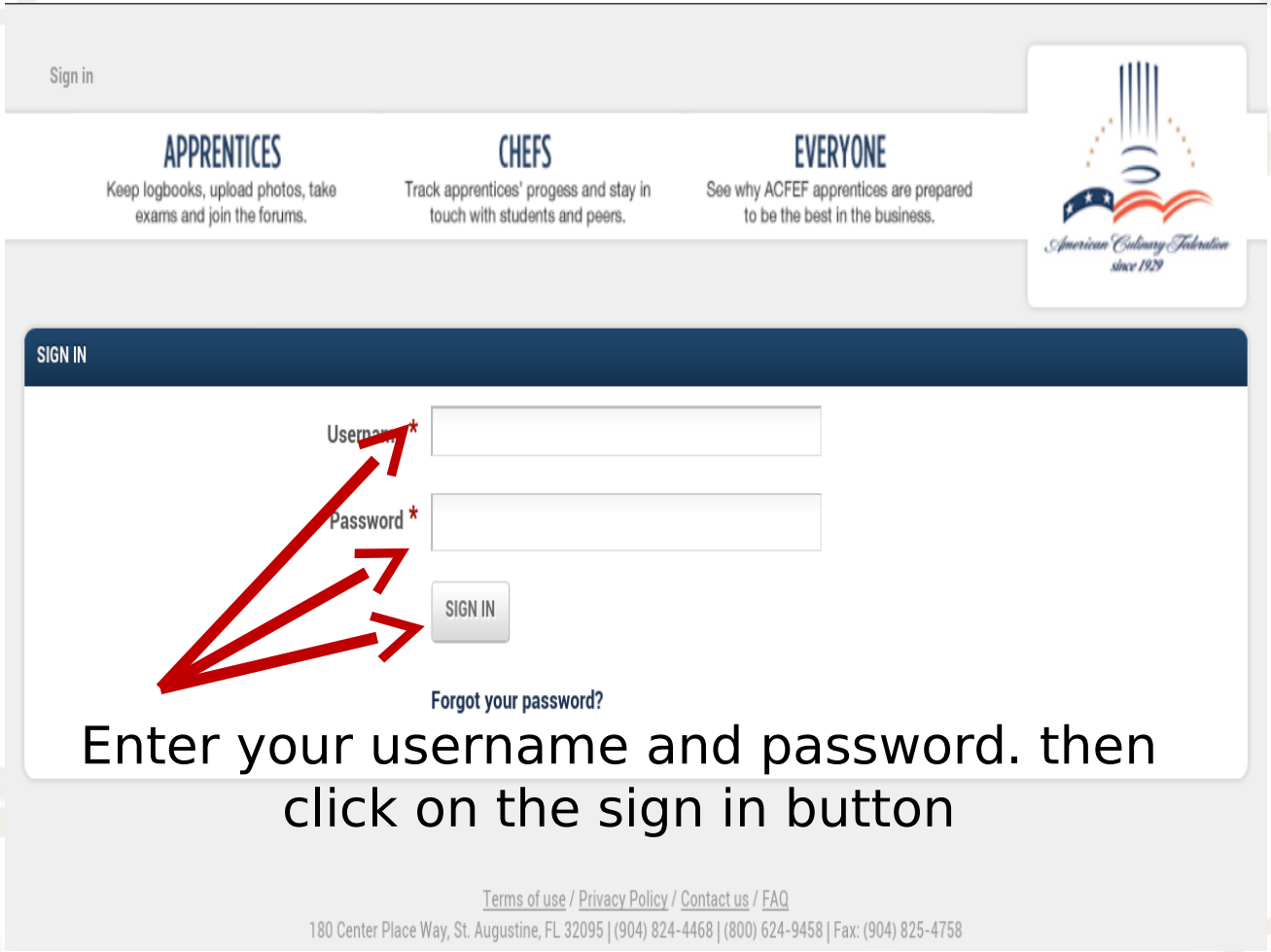
# Soldier Orientation and Training: Online Portal

The Soldier will have the ability and responsibility to do the following:

- View and add entries to their logbook
- Take tests that are released by the Training NCO
- Upload photos of their products
- Ensure logbook entries are being approved by their training NCO
- Respond to any comments posted by your program ccoordinator and Training NCO

# click on the Apprentices icon

Sign in
APPRENTICES
Keep logbooks, upload photos, take exams and join the forums.
CHEFS
Track apprentices' progess and stay in touch with students and peers.
EVERYONE
See why ACFEF apprentices are prepared to be the best in the business.
American Culinary Federation since 1929
WELCOME TO THE ONLINE LEARNING COMMUNITY OF THE AMERICAN CULINARY FEDERATION'S EDUCATION FOUNDATION
LEARN. TEACH. SHARE.
ACFEF apprenticeship opens countless doors on the journey to becoming a chef. Our apprentices receive hands-on, world-class instruction that prepares them for a lifetime of professional achievement.
LEARN ABOUT APPRENTICESHIP
ACFEF APPRENTICES TAKE the fast track to industry certification. Earn while you learn in the kitchens of first-class chefs around the country as an ACFEF apprentice.
IMPLEMENT THE ACFEF PROGRAM
DIAL UP YOUR LOCAL and national visibility and gain access to the latest industry trends and standards as part of the ACFEF apprenticeship program.
FIND TALENTED CULINARY PROFESSIONALS
NEED TALENTED CHEFS at your establishment? Browse résumés and view the work of ACFEF apprentices and program graduates.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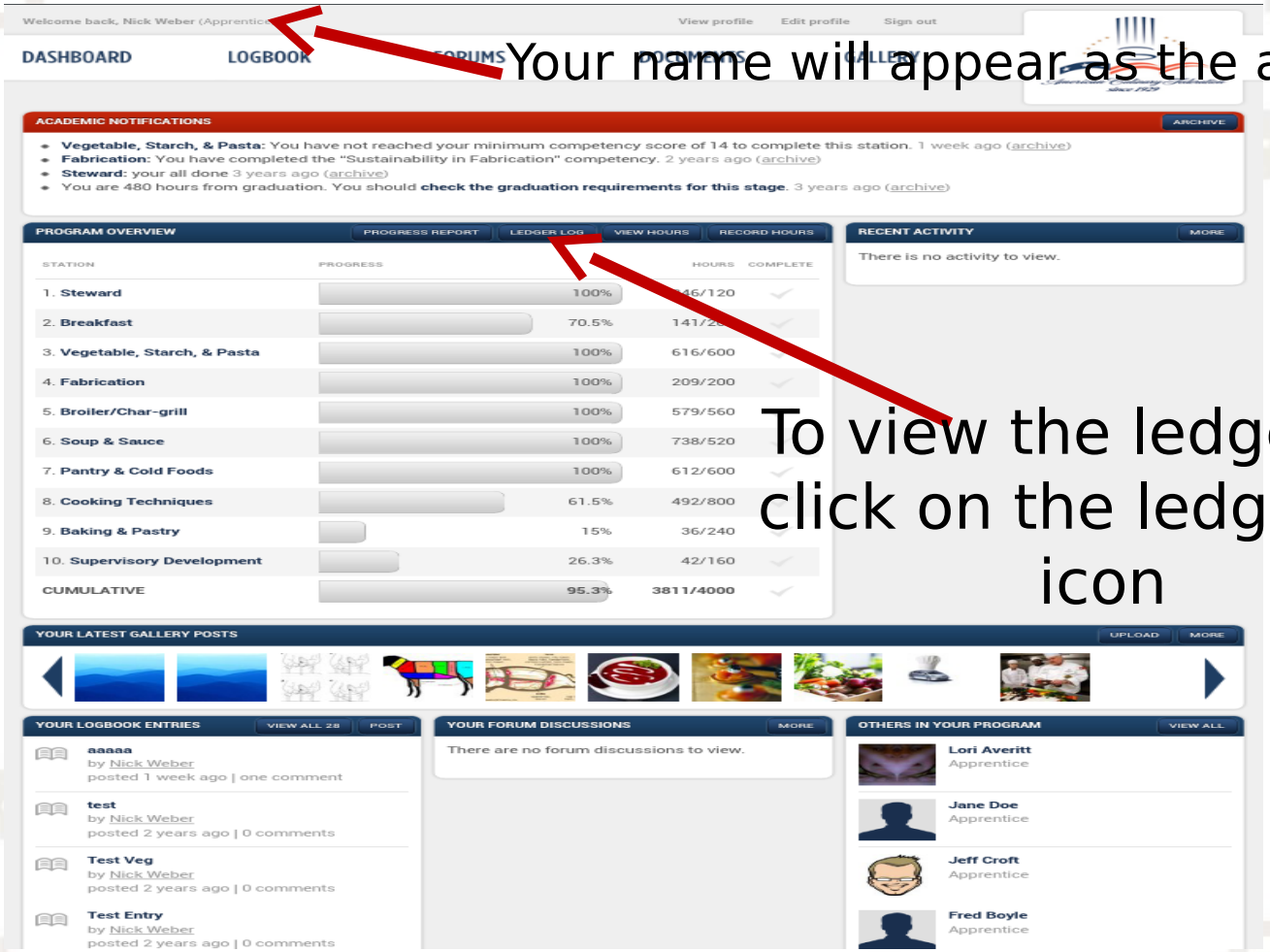
Enter your username and password. then click on the sign in button




Your name will appear as the apprentice

To view the ledger log click on the ledger log icon

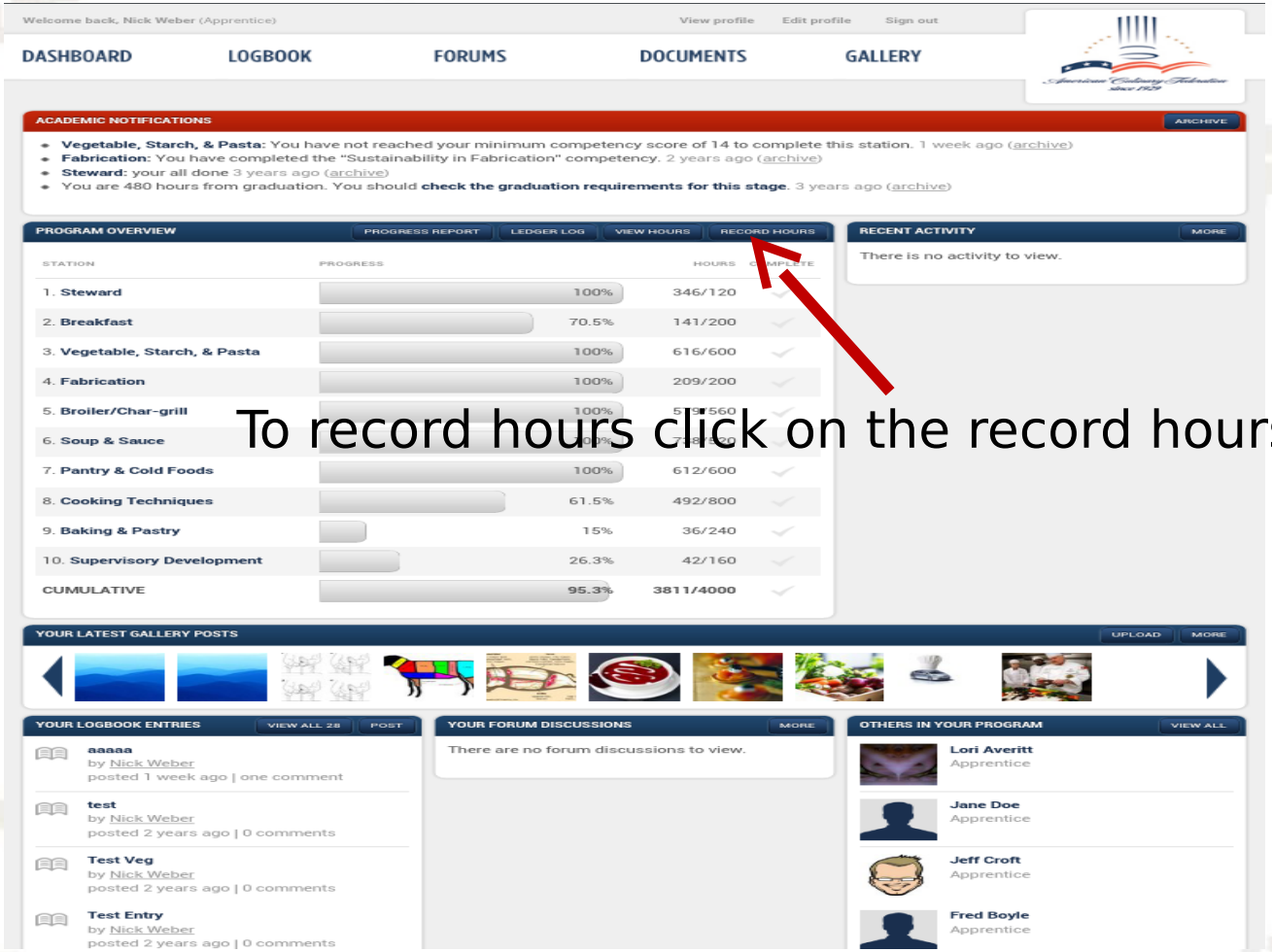
Welcome back, Nick Weber (Apprentice) View profile Edit profile Sign out

DASHBOARD LOGBOOK FORUMS DOCUMENTS GALLERY

LEDGER ENTRIES EXPORT

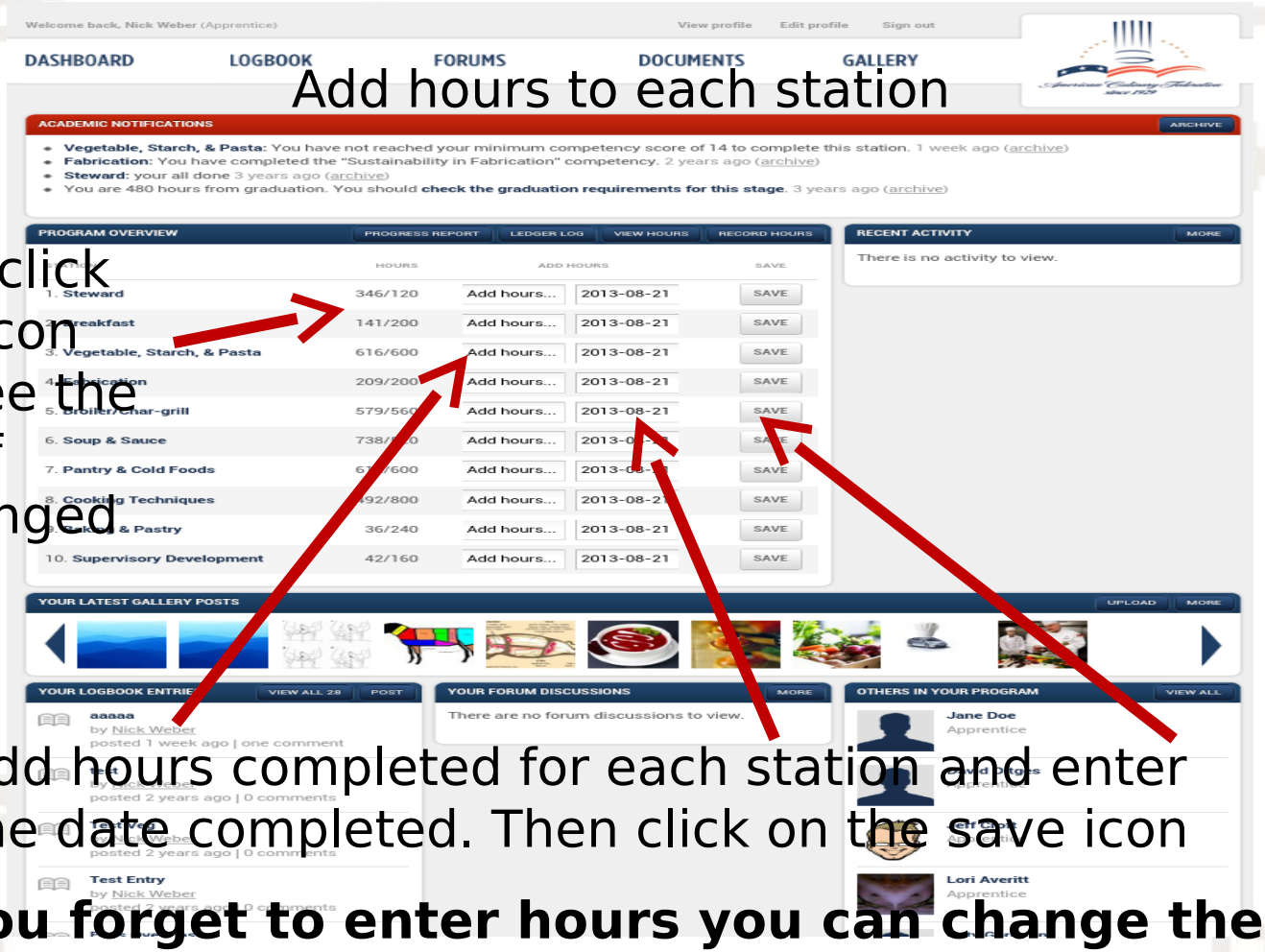
| APPRENTICE LAST NAME | FIRST NAME | RECORDED BY | STATION | DATE | HOURS |
|---|---|---|---|---|---|
| Weber | Nick | Weber, Nick | Supervisory Development | Aug. 8, 2013 | 8.00 |
| Weber | Nick | Weber, Nick | Steward | Jan. 12, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Steward | Jan. 12, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Breakfast | Jan. 12, 2011 | 5.00 |
| Weber | Nick | Weber, Nick | Baking & Pastry | Nov. 1, 2010 | 10.00 |
| Weber | Nick | Weber, Nick | Broiler/Char-grill | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Broiler/Char-grill | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Fabrication | Feb. 1, 2011 | 0.00 |
| Weber | Nick | Weber, Nick | Fabrication | Feb. 1, 2011 | 2.00 |
| Weber | Nick | Weber, Nick | Broiler/Char-grill | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Pantry & Cold Foods | Jan. 12, 2011 | 4.00 |
| Weber | Nick | Weber, Nick | Broiler/Char-grill | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Soup & Sauce | May 27, 2010 | 24.00 |
| Weber | Nick | Weber, Nick | Pantry & Cold Foods | Aug. 8, 2013 | 8.00 |
| Weber | Nick | Weber, Nick | Steward | Aug. 12, 2010 | 1.00 |
| Weber | Nick | Weber, Nick | Soup & Sauce | Aug. 4, 2010 | 8.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Broiler/Char-grill | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Vegetable, Starch, & Pasta | Aug. 8, 2013 | 8.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Breakfast | Aug. 8, 2013 | 8.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Steward | Aug. 8, 2013 | 8.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Cooking Techniques | Feb. 7, 2011 | 20.00 |
| Weber | Nick | Weber, Nick | Soup & Sauce | May 27, 2010 | 24.00 |
| Weber | Nick | Weber, Nick | Broiler/Char-grill | Aug. 8, 2013 | 8.00 |
| Weber | Nick | Weber, Nick | Fabrication | April 29, 2010 | 24.00 |
| Weber | Nick | Weber, Nick | Steward | April 29, 2010 | 4.00 |
| Weber | Nick | Weber, Nick | Fabrication | April 29, 2010 | 24.00 |
| Weber | Nick | Weber, Nick | Vegetable, Starch, & Pasta | April 29, 2010 | 24.00 |

View ledger log




To record hours click on the record hours icon

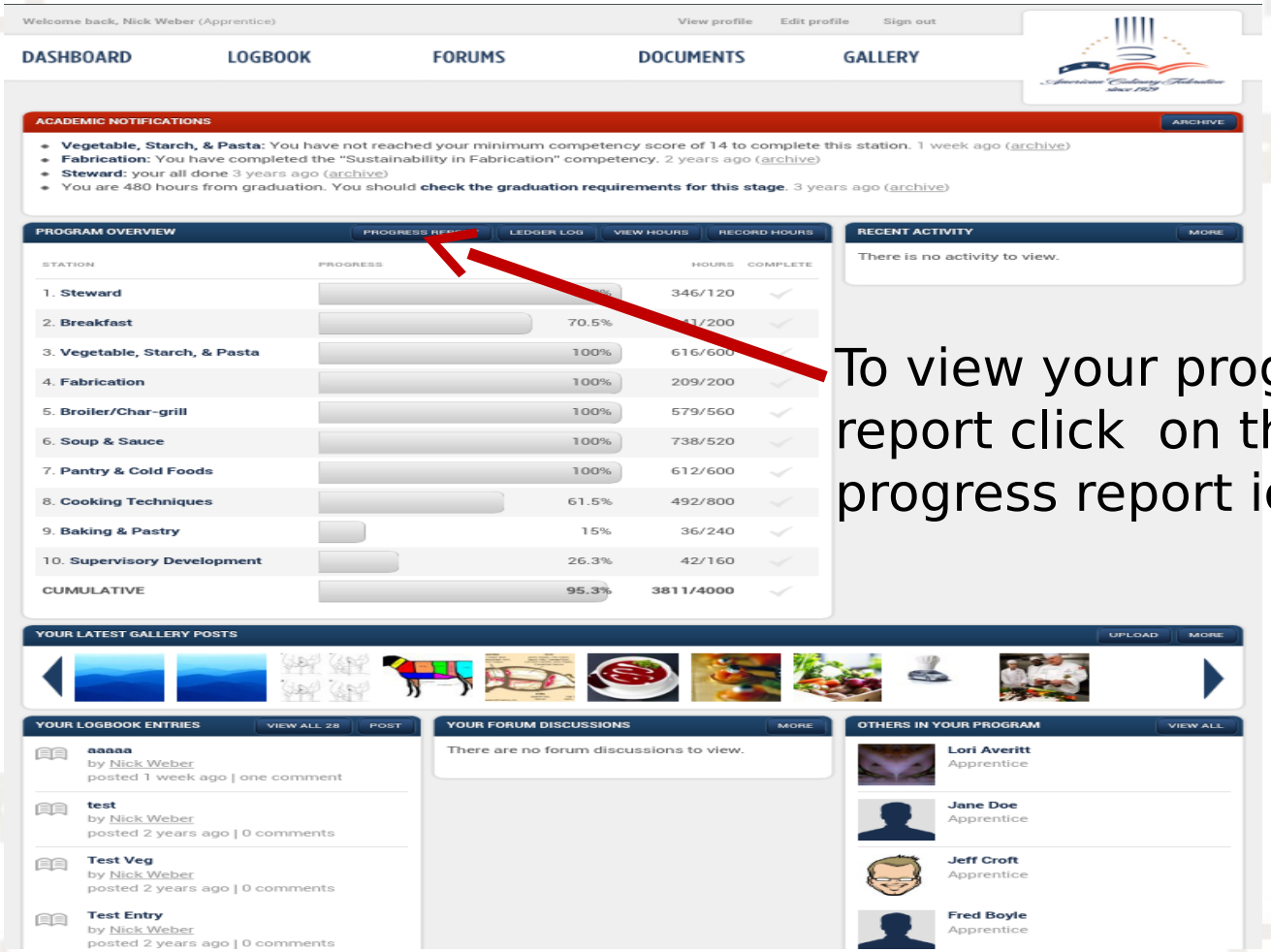
# Add hours to each station


DASHBOARD
LOGBOOK
FORUMS
DOCUMENTS
GALLERY
ACADEMIC NOTIFICATIONS
PROGRAM OVERVIEW
PROGRESS REPORT
LEDGER LOG
VIEW HOURS
RECORD HOURS
RECENT ACTIVITY
There is no activity to view.
1. Steward 346/120 Add hours... 2013-08-21 SAVE
2. Breakfast 141/200 Add hours... 2013-08-21 SAVE
3. Vegetable, Starch, & Pasta 616/600 Add hours... 2013-08-21 SAVE
4. Fabrication 209/200 Add hours... 2013-08-21 SAVE
5. Broiler/char-grill 579/560 Add hours... 2013-08-21 SAVE
6. Soup & Sauce Add hours... 2013-08-21 SAVE
7. Pantry & Cold Foods Add hours... 2013-08-21 SAVE
8. Cooking Techniques Add hours... 2013-08-21 SAVE
9. Baking & Pastry 36/240 Add hours... 2013-08-21 SAVE
10. Supervisory Development 42/160 Add hours... 2013-08-21 SAVE
YOUR LATEST GALLERY POSTS
YOUR FORUM DISCUSSIONS
There are no forum discussions to view.
OTHERS IN YOUR PROGRAM
Jane Doe
Apprentice
Lori Averitt
Apprentice

Once you click the save icon you will see the number of hours changed

Add hours completed for each station and enter the date completed. Then click on the save icon

*****If you forget to enter hours you can change the date to add those hours for the date you failed to put in hours*****




To view your progress report click on the progress report icon

# Your progress report

## FINAL EVALUATION

| Station: | Minimum Score | Evaluation: |
|---|---|---|
| 1. STEWARD | 10 | 15 |
| 2. BREAKFAST | 14 | 22 |
| 3. VEGETABLE, STARCH, & PASTA | 14 | 1 |
| 4. FABRICATION | 10 | 16 |
| 5. BROILER/CHAR-GRILL | 14 | 0 |
| 6. SOUP & SAUCE | 14 | 0 |
| 7. PANTRY & COLD FOODS | 14 | 28 |
| 8. COOKING TECHNIQUES | 14 | 0 |
| 9. BAKING & PASTRY | 14 | 24 |
| 10. SUPERVISORY DEVELOPMENT | 10 | 0 |
| Minimum score to complete 128 | TOTAL SCORE: | 106 |

Nick Weber
Apprentice Name (Please Print)

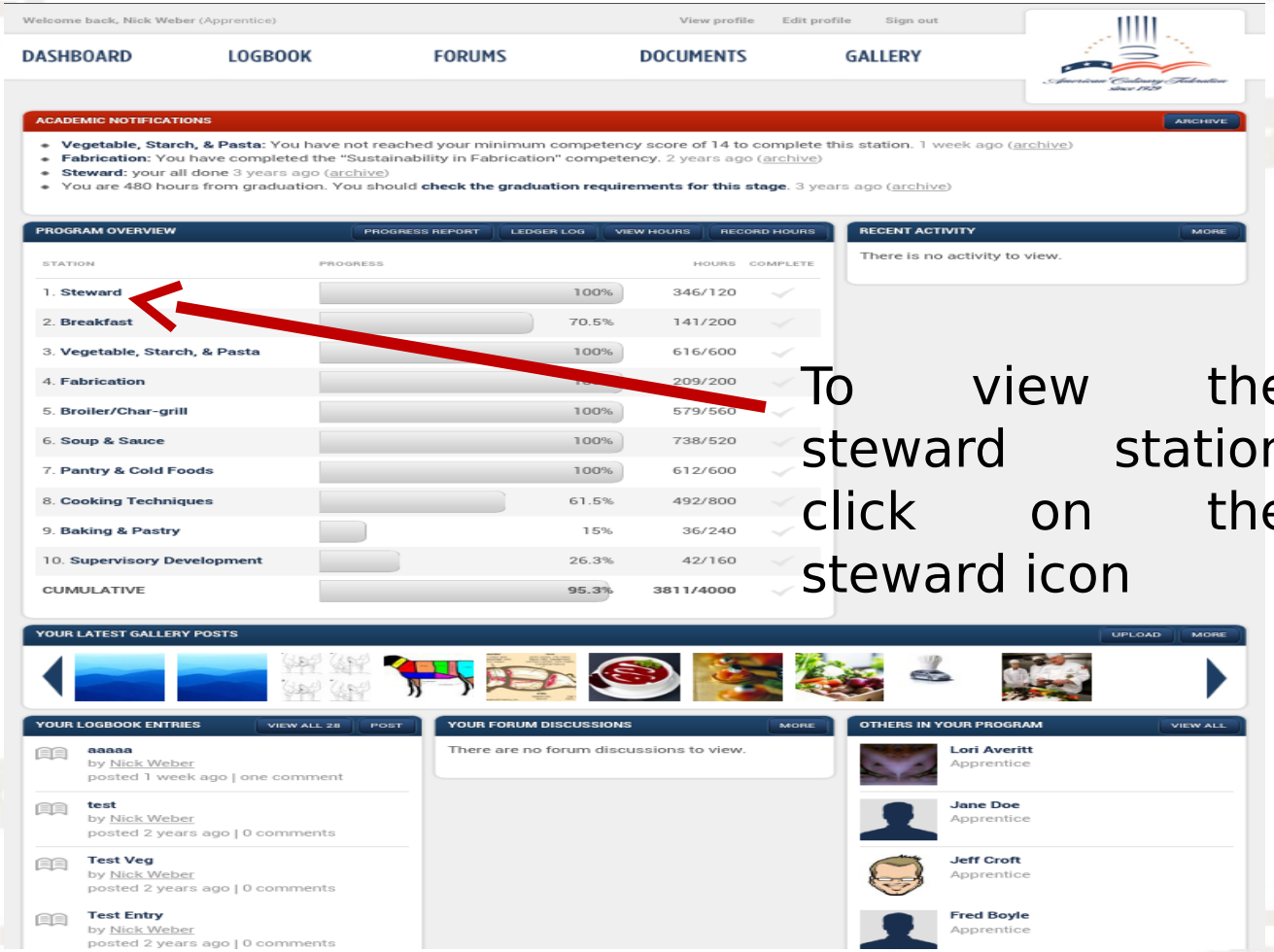
McCollege University
Chapter/Program Name (Please Print)

Authorization of Completion:

Supervising Chef - signature — Date

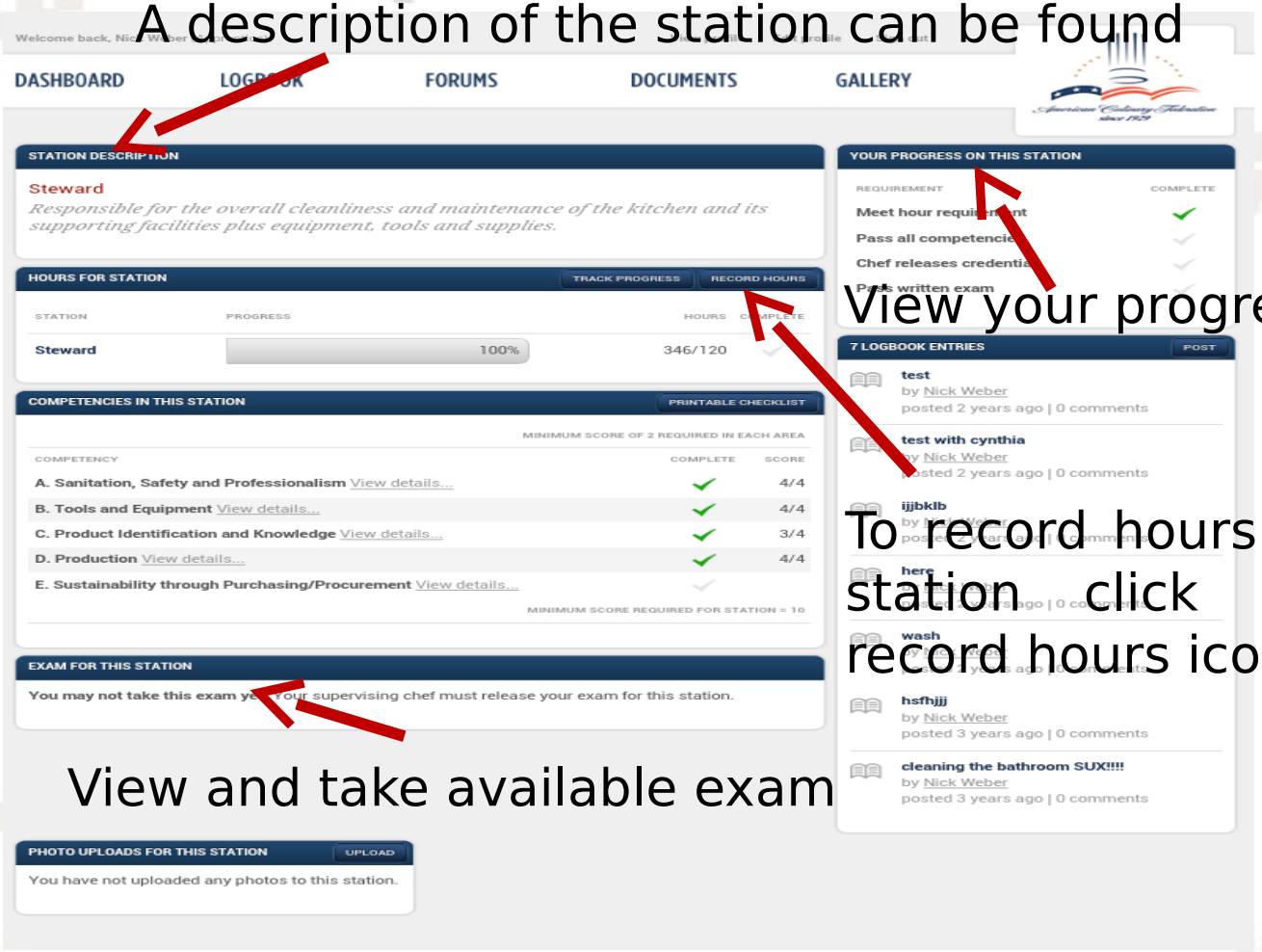
Apprenticeship Committee Chair - signature — Date

ACFEF National Apprenticeship Training Program For Cooks Training Log July 2009




To view the steward station click on the steward icon

A description of the station can be found



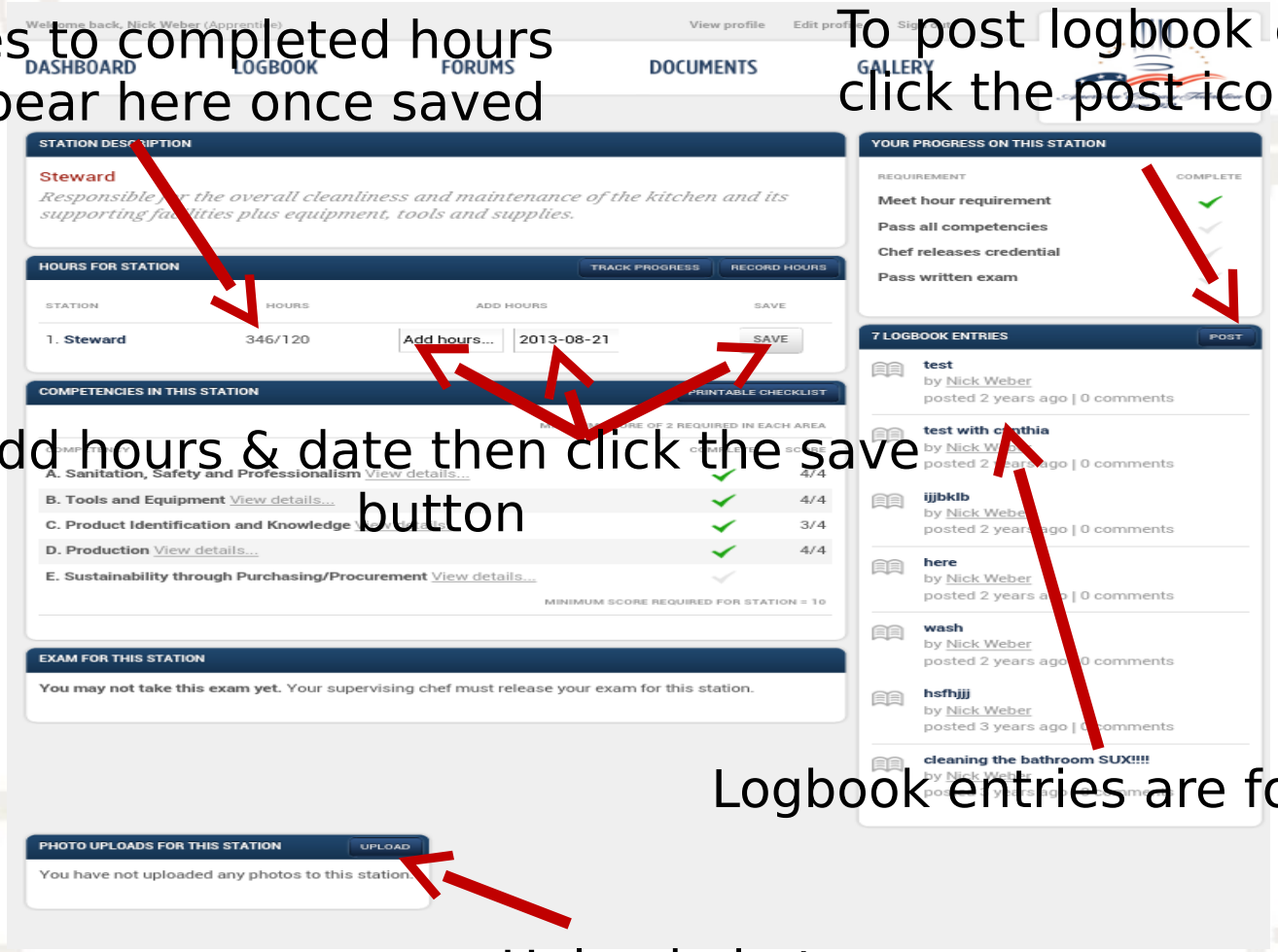

View your progress

To record hours for this station click on the record hours icon

View and take available exam

Changes to completed hours will appear here once saved

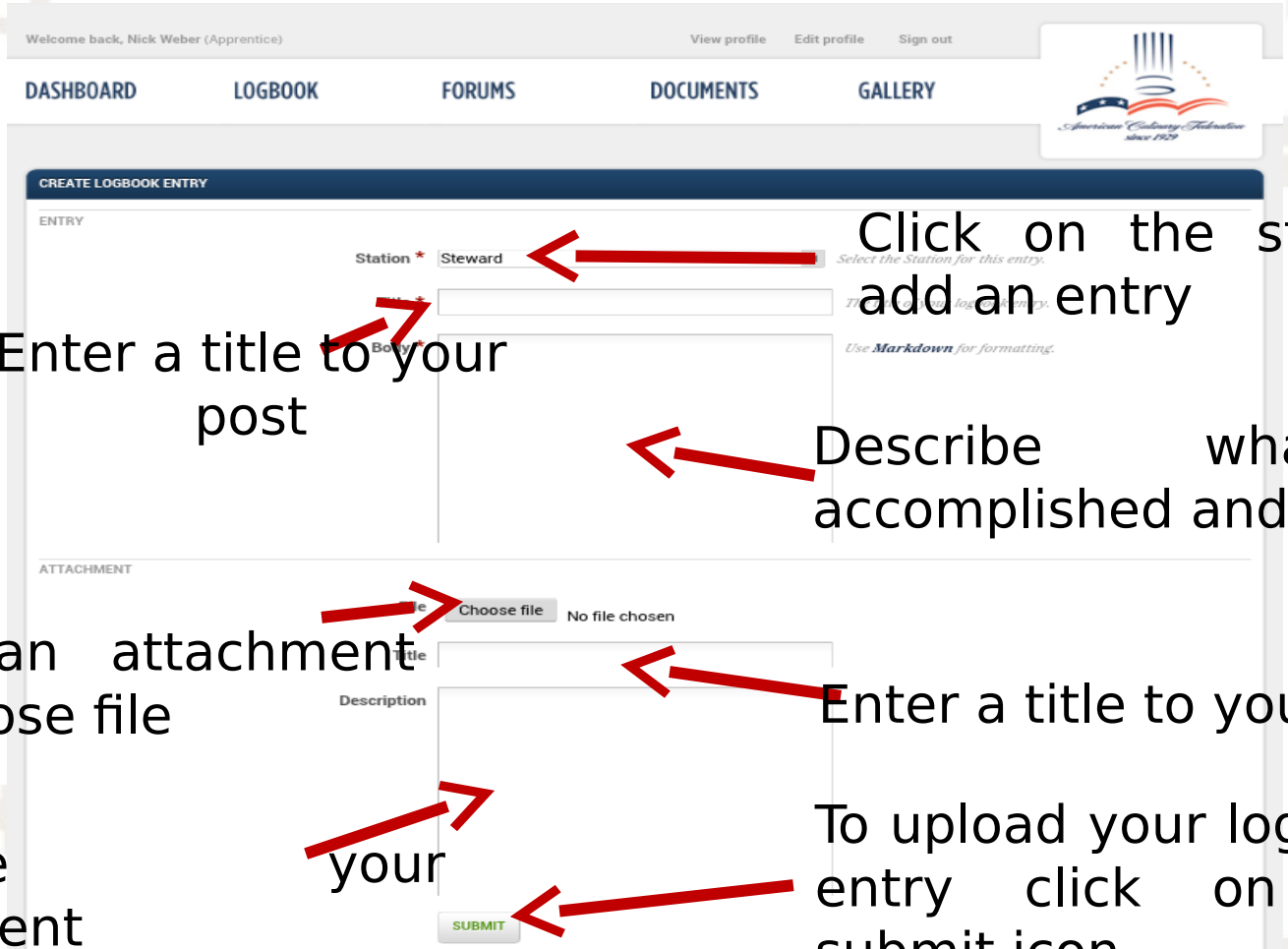
To post logbook entries click the post icon




Add hours & date then click the save button

Logbook entries are found

Upload photos




Click on the station to add an entry

Enter a title to your post

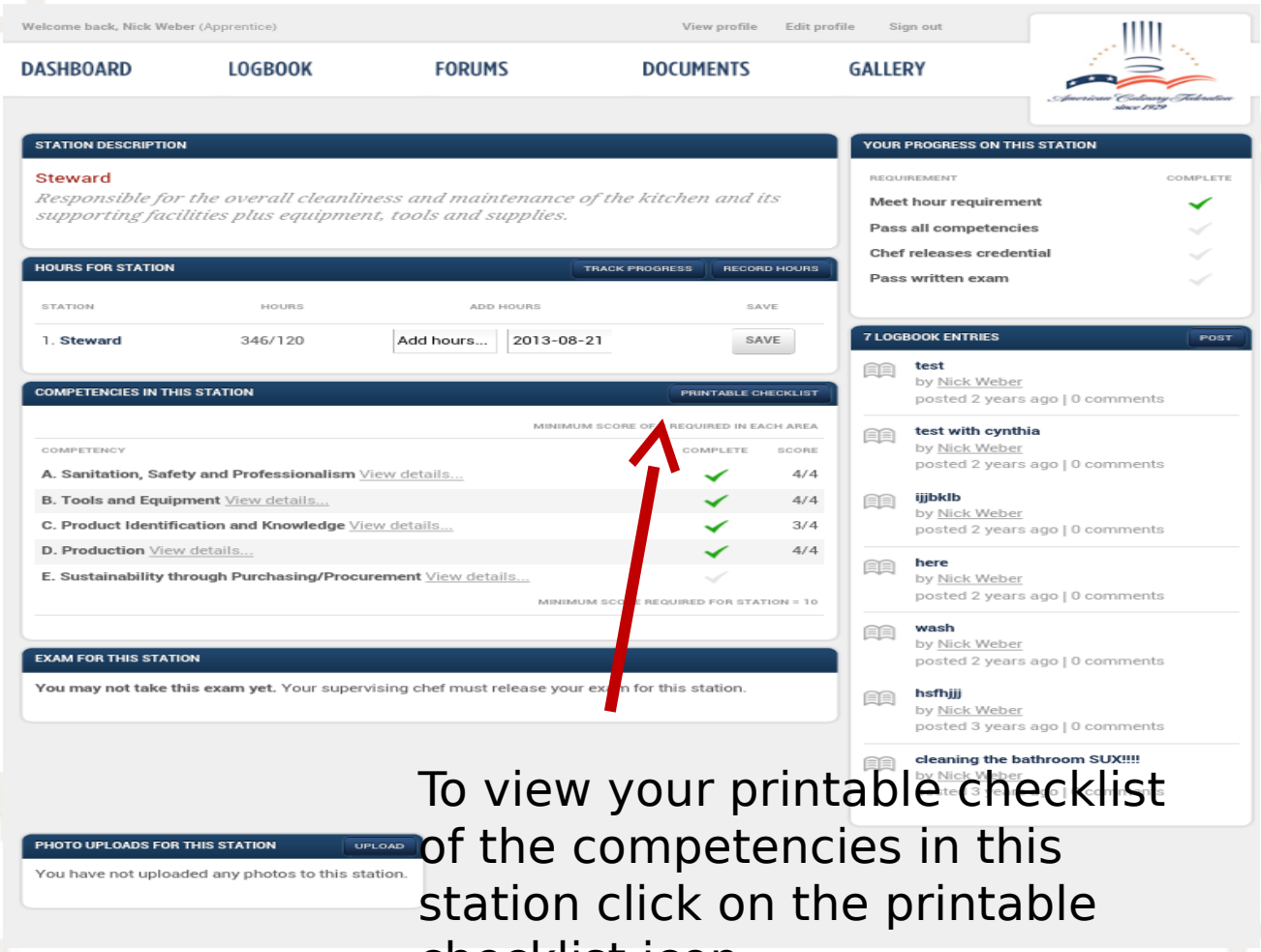
Describe what you accomplished and learned

To add an attachment chick choose file

Enter a title to your file

Describe your attachment

To upload your logbook entry click on the submit icon




To view your printable checklist of the competencies in this station click on the printable checklist icon

## Steward

### 1. Sanitation, Safety and Professionalism

1. Practice sanitation and safety in the receiving and storage of foods, food preparation, service of foods, and clean up procedures.
2. Practice the principles, techniques, and skills in food preparation and all related areas.
3. Utilize food service equipment and utensils efficiently and safely at all times.
4. Wear professional chef's attire emphasizing acceptable standards of personal hygiene.
5. Identify alternative methods to prepare menu items to meet special dietary needs.
6. Practice acceptable communication and customer service skills.
7. Operate as an effective team member.

### 2. Tools and Equipment

1. Identify, select, use, care for, and/or store the following equipment, tools, and areas, as appropriate:

    1. Broom
    2. Mop
    3. Mop pail with wringer
    4. Carts, mobile, assorted sizes
    5. Dishwasher, commercial model
    6. Sink, utility, 3 compartment
    7. Freezer, walk-in and/or reach-in
    8. Refrigerators, walk-in and/or reach-in
    9. Trash cans
    10. Holding bins for garbage
    11. Storage cabinets
    12. Clipboard
    13. Tables, folding
    14. Kitchen towels
    15. Ventilation system
    16. Lavatories

### 3. Product Identification and Knowledge

1. Identify all basic food products and where they are stored
2. Identify various cleaning chemicals and agents
3. Identify different sizes of canned goods
4. Identify various forms and containers used for fresh food
5. Identify various forms and containers used for frozen food
6. Recognize quality standards in the various food categories
7. Identify canned heat

### 4. Production

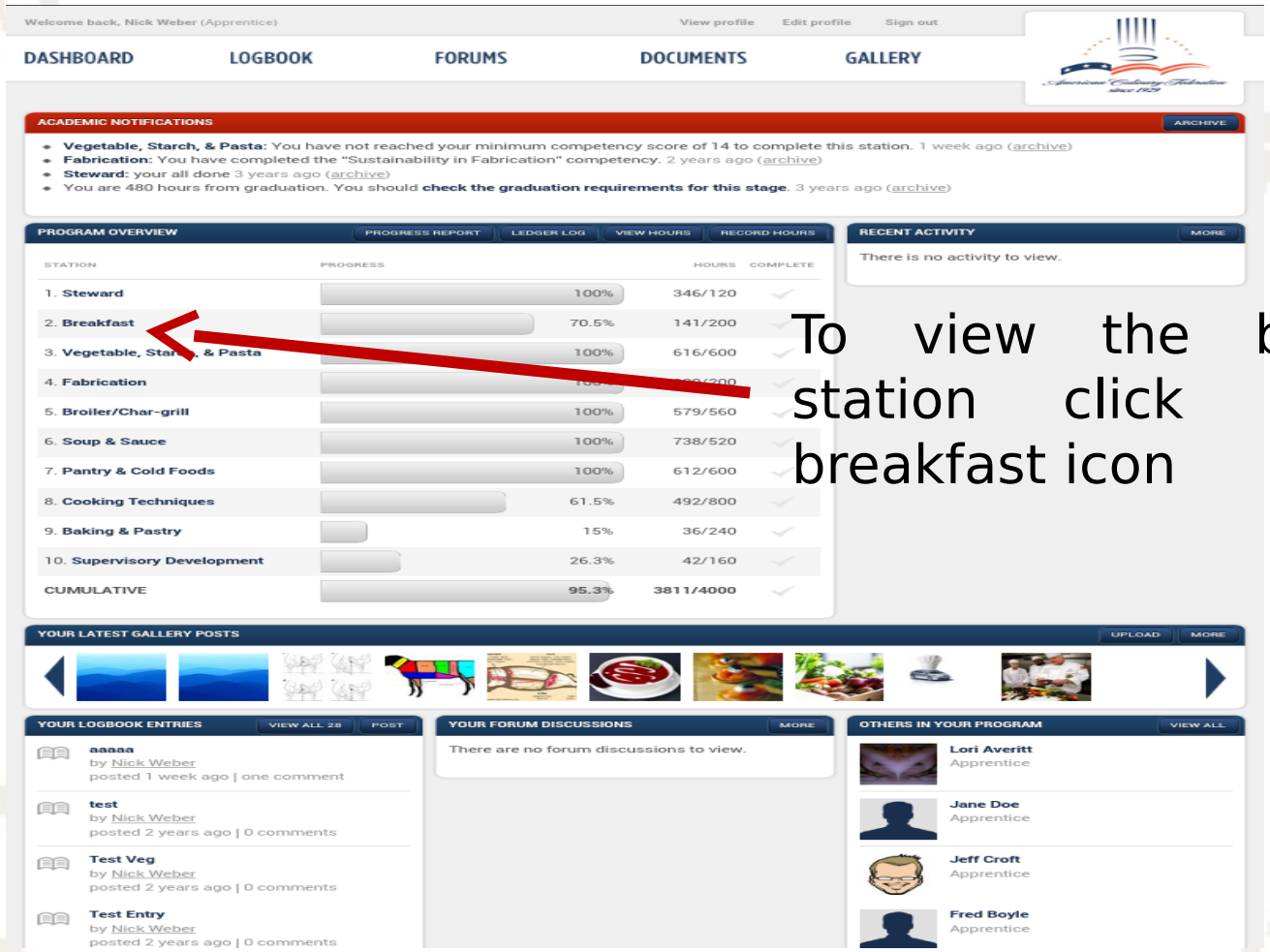
1. Storeroom

    1. Receive goods
    2. Store goods
    3. Inventory goods
    4. Prepare daily food order
    5. Distribute goods
    6. Clean storage and receiving areas

2. Maintain cleanliness of kitchen

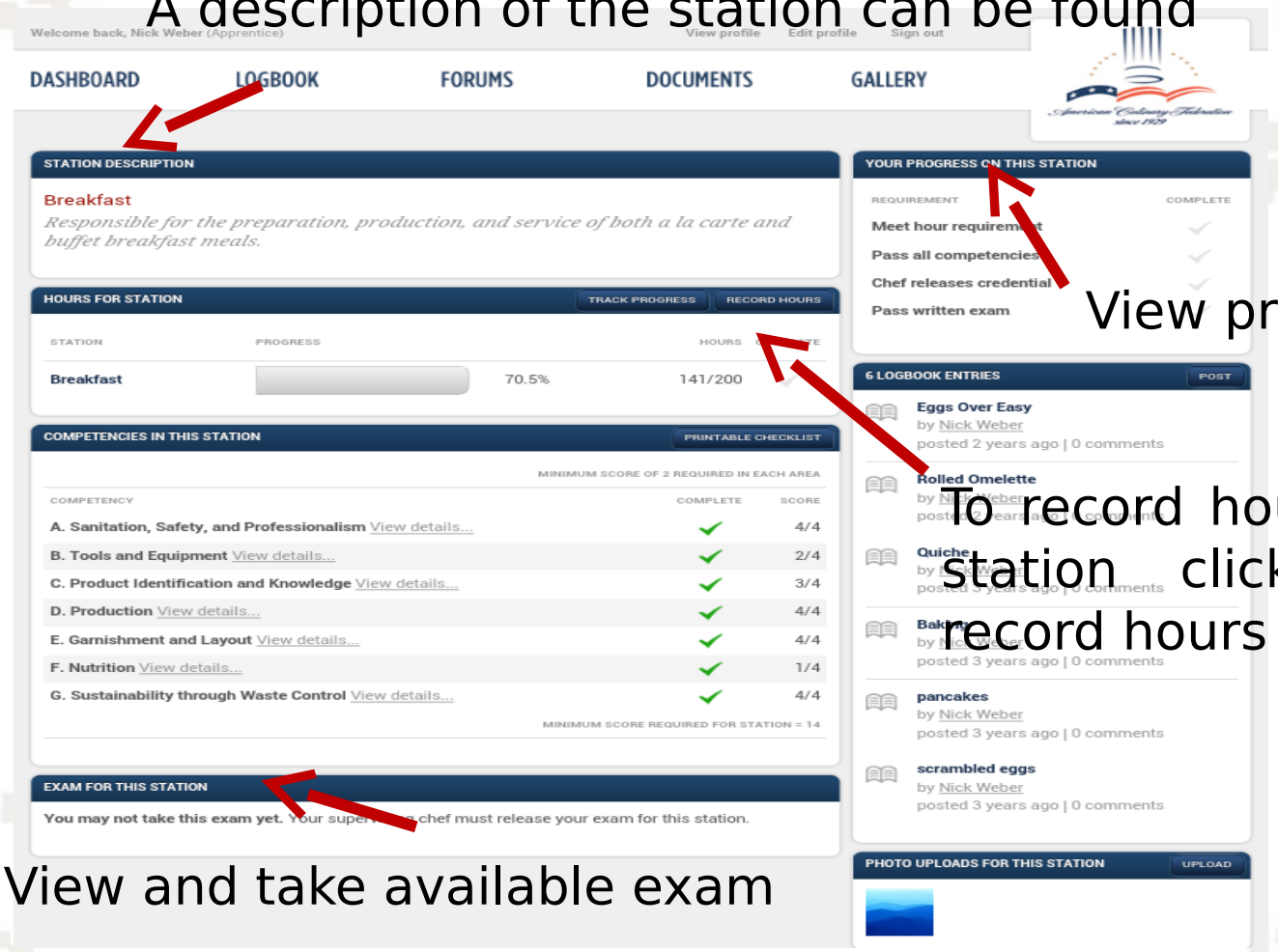
    1. Recognize unclean work areas
    2. Provide clean wiping cloths
    3. Identify and select appropriate cleaning and sterilizing agents
    4. Clean refrigerators and freezers
    5. Prepare work areas
    6. Clean work areas
    7. Polish stainless steel
    8. Clean floors
    9. Clean walls
    10. Clean restrooms

View your printable checklist/ logbook




To view the breakfast station click on the breakfast icon

A description of the station can be found



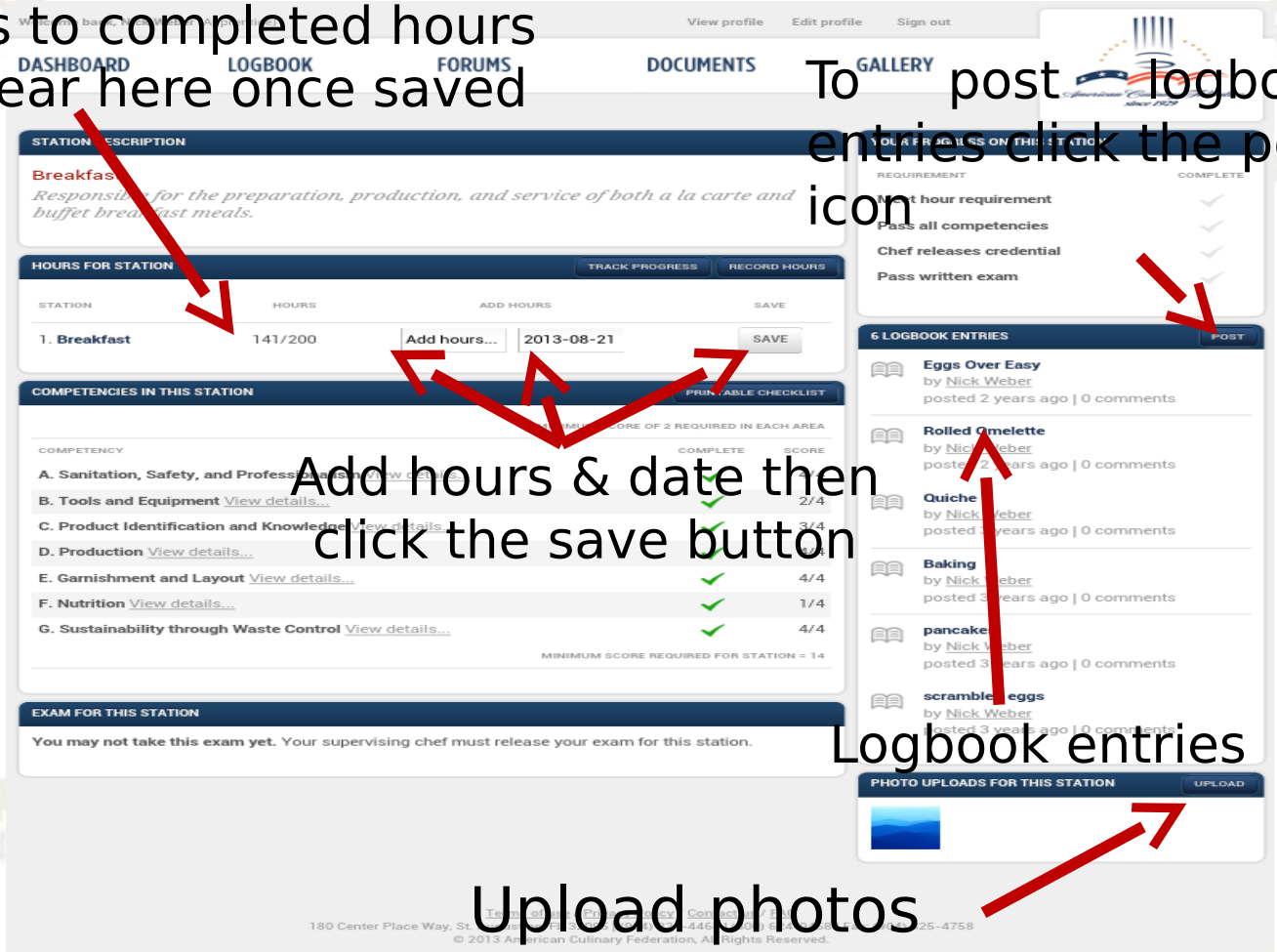

View progress

To record hours for this station click on the record hours icon

View and take available exam

Changes to completed hours will appear here once saved

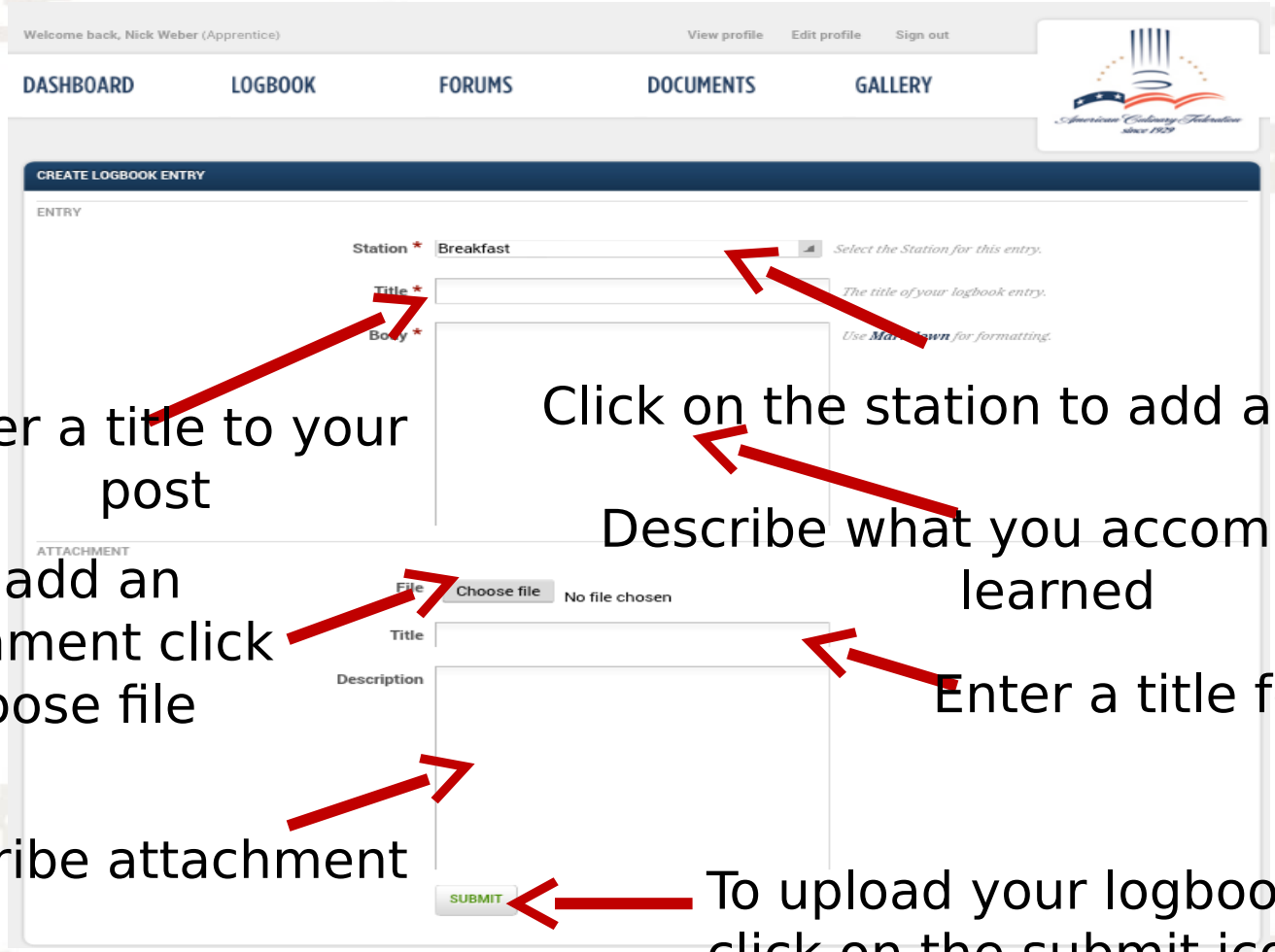
To post logbook entries click the post icon




Add hours & date then click the save button

Logbook entries

Upload photos




Enter a title to your post

Click on the station to add an entry

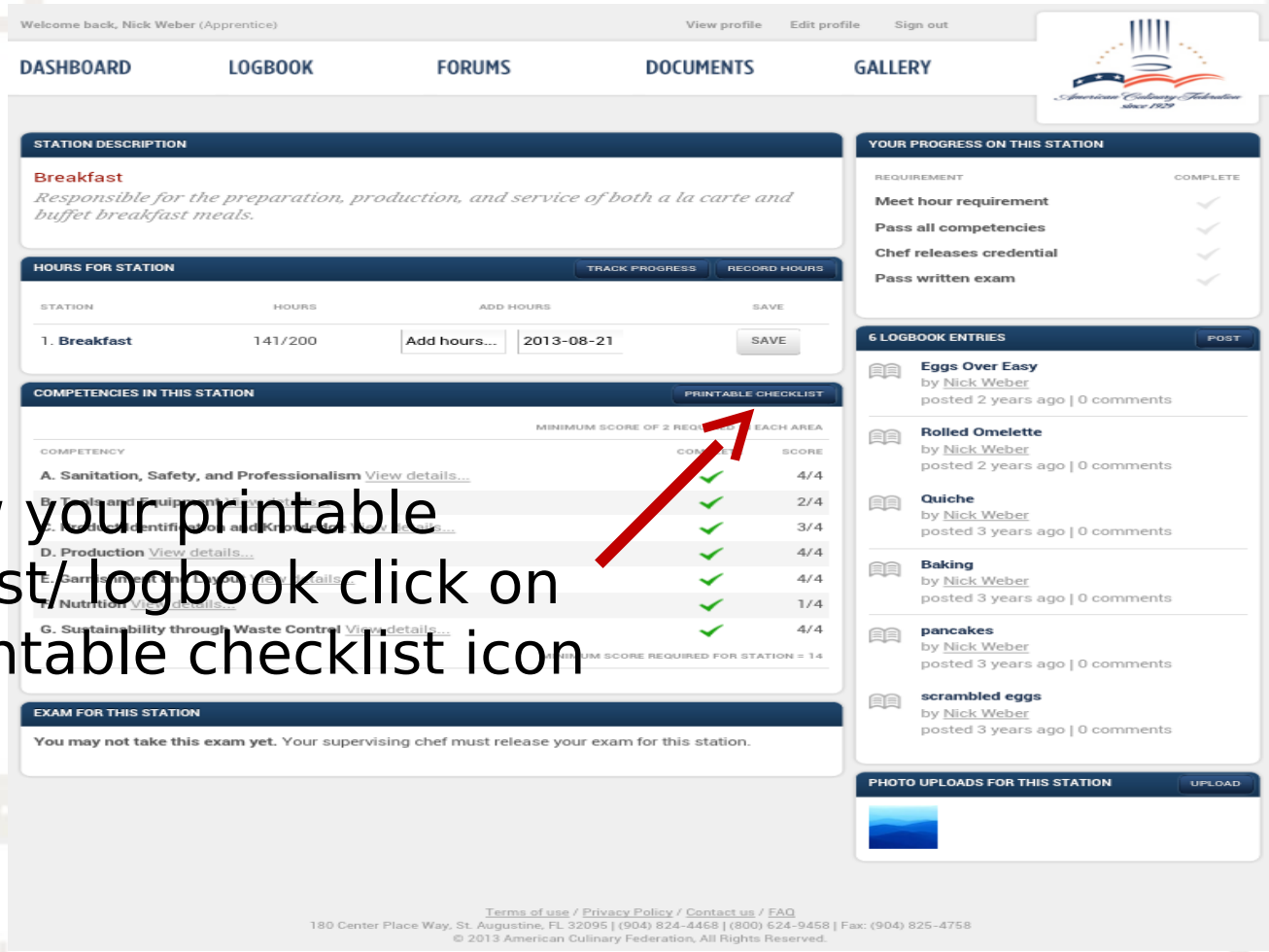
Describe what you accomplished & learned

To add an attachment click choose file

Enter a title for file

Describe attachment

To upload your logbook entry click on the submit icon




To view your printable checklist/ logbook click on the printable checklist icon

## Breakfast

### 1. Sanitation, Safety, and Professionalism

1. Practice sanitation and safety in the receiving and storage of foods, food preparation, service of foods, and clean up procedures.
2. Practice the principles, techniques, and skills in food preparation and all related areas.
3. Utilize food service equipment and utensils efficiently and safely at all times.
4. Wear professional chef's attire emphasizing acceptable standards of personal hygiene.
5. Identify alternative methods to prepare menu items to meet special dietary needs.
6. Practice acceptable communication and customer service skills.
7. Operate as an effective team member.

### 2. Tools and Equipment

1. Prepare, clean and season griddle
2. Prepare, clean and season waffle iron
3. Season and properly maintain egg pan
4. Properly use egg pan for a variety of eggs and omelets
5. Understand and show proper use of utensils, to include spatulas, spoons tongs and skimmers
6. Understand and show proper use of electrical prep equipment such as mixers, blenders, food processors and coffee makers
7. Show proper use of the bain marie for keeping breakfast items hot and of a quality for service
8. Show proper use of knives in regards to the preparation of fruits, vegetables and meats
9. Clean and maintain all equipment related to Breakfast Station

### 3. Product Identification and Knowledge

1. Recognize different sizes, types and grades of eggs
2. Recognize various types of canned, fresh and frozen beverages for breakfast
3. Identify and select fresh vegetables and fruits used for the breakfast meal
4. Identify the different kinds of teas for hot tea
5. Describe the varieties of coffee
6. Identify the different types of breakfast meats
7. Recognize proper handling and storage of eggs, fruits, vegetables and meats used for breakfast

### 4. Production

1. Prepare fried eggs
    1. Over easy, medium and hard
    2. Sunny side up
    3. Basted
    4. Scrambled
2. Prepare poached eggs
    1. Set up poaching water
    2. Set up system for poaching eggs in quantity
    3. Cook poached eggs
3. Prepare boiled eggs
    1. 3-minute egg
    2. 5-minute egg
    3. Hard-cooked eggs
4. Prepare complex egg dishes
    1. Prepare Eggs Benedict
    2. Create one variation of Eggs Benedict
    3. Prepare different styles of omelets: rolled, folded, French, soufflé
    4. Prepare a variety of different fillings for omelets
5. Prepare breakfast meats

View your printable checklist/ logbook

To review stations 3 through 10 go back to the instructions in the steward stations and repeat steps

# Questions